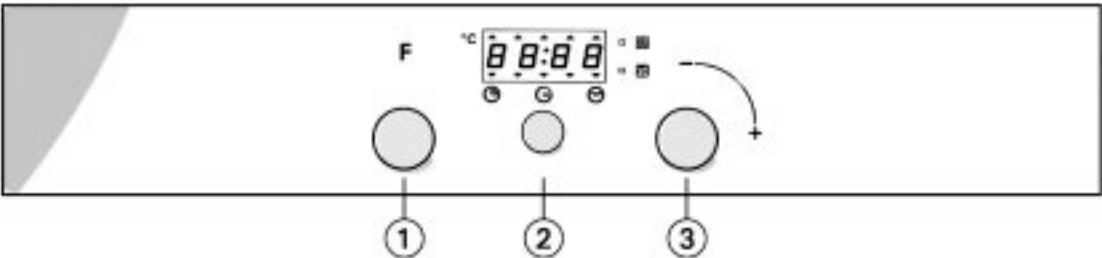


- 1. Control panel
  - 2. Cooling fan (not visible)  
Fan operation switches on only when the oven has reached a certain temperature, and may continue even after the appliance has been turned off, for a few minutes.
  - 3. Top heating element (can be lowered)
  - 4. Rear oven lamp
  - 5. Circular heating element (not visible)
  - 6. Fan
  - 7. Catalytic rear wall
  - 8. Oven door\*
- \*Important: An optional kit consisting of a glass panel for the oven door with related assembly components is available upon request from the After-Sales Service. Using this kit reduces the oven door external temperature; it is advisable for children's safety. Code no. 4819 310 39186.

ACCESSORIES



CONTROL PANEL



- 1. ON/OFF - Function Selector Knob.
- 2. Confirm and programme selection button
- 3. Pre-set values changing knob (temperature, time, levels)






















**Retractable knobs**

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.


















Once cooking is over, turn the knob to 0 and press it again to restore it to its original position.

Oven functions table			
Function	Preset temperature	Adjustable temperature	Description of function
Oven OFF	-	-	-
LAMP	-	-	To switch on the oven light.
MLTF (Heat Maintenance)	35°C - 60°C	-	<ul style="list-style-type: none"><li>• To keep the temperature steady inside the oven.</li><li>• 35°C: to raise dough for bread and pizza.</li><li>• 60°C: to keep food warm once it is cooked.</li><li>• It is advisable to use the first level.</li></ul>
FAN/THERMO-VENTILATED	160°C	50°C - 250°C	<ul style="list-style-type: none"><li>• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.</li></ul>
GRILL	3	-	<ul style="list-style-type: none"><li>• Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast.</li><li>• The function allows various settings (1 min. - 5 max.).</li><li>• The default position is (3).</li><li>• Pre-heat the oven for 5 min. with the door closed.</li><li>• For best results, leave the oven door open when grilling. Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.</li><li>• It is advisable to turn the food during cooking.</li></ul>
TURBOGRILL	3	-	<ul style="list-style-type: none"><li>• This function is ideal for cooking large pieces of meat (roast beef, roast joints).</li><li>• The function allows various settings (1 min. - 5 max.).</li><li>• Preheat the oven for 3/5 min.</li><li>• During cooking the door must remain closed.</li><li>• When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.</li><li>• It is advisable to turn the food while it is cooked.</li></ul>

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
<b>MEAT</b> Lamb, Kid, Mutton		X	3	2	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	3	3	200	100 - 110
Chicken, Rabbit, Duck		X	2	3	190	80 - 90
Turkey (kg. 4-6) + browning level: 3		X	1	3	200	160 - 180
Goose (2 Kg)		X	1	3	200	100 - 130
<b>FISH (WHOLE)</b> (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	3	1	190	45 - 55
<b>FISH (CUTLETS)</b> (1 kg.) Sword Fish, Tuna		X	3	2	190	40 - 50
<b>VEGETABLES</b> Stuffed peppers and tomatoes		X	2	-	200	50 - 60
Baked potatoes		X	2	3	200	50 - 60
<b>SWEETS, PASTRIES, ETC.</b> Raising cakes		X	1	-	180	40 - 50
Filled pies (with cheese)		X	2	-	180	70 - 80
Tarts		X	2	-	180	40 - 50
Applestrudel		X	1 - 3	-	200	50 - 55
Biscuits		X	1 - 3	-	200	20 - 30
Choux buns		X	1 - 3	-	180	35 - 45
Savoury pies		X	2	-	190	40 - 50
Lasagna		X	2	1	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	-	190	40 - 50
Meringues		-	1 - 3	-	120	120 - 150
Vol-au-vents		X	1 - 3	-	190	35 - 45
Soufflés		X	2	-	190	45 - 55

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Sirloin steak		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Pork chops		X	4	5	35 - 45
Fish (cutlets)		X	3 - 4	5	35 - 45
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	40 - 50
Spare ribs		X	3 - 4	5	35 - 45
Chicken halves		X	3	5	45 - 55
Chicken halves		X	3	5	45 - 55
Whole chicken		X	3	5	60 - 70
Roast (pork, beef)		X	2	5	60 - 70
Duck		X	2	5	70 - 80
Leg of lamb		X	3	5	70 - 80
Roast beef		X	3	5	50 - 60
Baked potatoes		X	3	5	50 - 60
Fish (Gilt-head, Trout)		X	3	5	50 - 60

**N.B.:** When cooking meat in Fan and Static functions, it is advisable to use the Browning function (level 1 to 3).  
Cooking times and temperatures are approximate only.